

Baking & Bread Word Search

Find all 15 hidden baking & bread.

Difficulty **Medium** ■■■■■

Estimated time 🕒 7-13 min

Recommended age 9 and up

Suited to confident young readers.

Puzzle ID BB-M-023 Version 2026.4

Name _____

Date _____

Completed in _____

Every Modern Word Search puzzle follows a published design specification and is individually reviewed before publication.

S	Z	B	R	I	O	C	H	E	L	L	L	M	N	B
H	T	S	C	O	R	I	N	G	G	C	A	O	Y	F
M	J	A	S	F	W	C	C	E	T	X	I	F	J	Z
C	U	F	R	O	P	K	N	S	D	T	Q	F	K	F
R	N	L	X	T	U	N	U	L	A	J	V	O	N	U
U	R	N	T	L	E	R	Z	N	R	A	P	C	E	Y
M	Y	S	L	I	C	R	I	G	U	A	A	A	A	M
B	E	O	V	E	G	M	I	G	T	S	G	C	D	Z
H	R	U	U	V	A	R	S	T	E	E	L	C	I	B
K	Q	R	K	L	A	V	A	P	S	M	U	I	N	M
E	C	D	F	F	H	B	E	I	S	C	T	A	G	E
D	O	O	P	N	A	T	Q	N	N	Q	E	U	S	M
D	T	U	Y	I	K	R	S	S	I	X	N	L	M	J
U	I	G	C	U	L	C	W	B	G	N	C	U	Q	U
K	T	H	P	R	O	O	F	I	N	G	G	M	U	Y

WORDS TO FIND

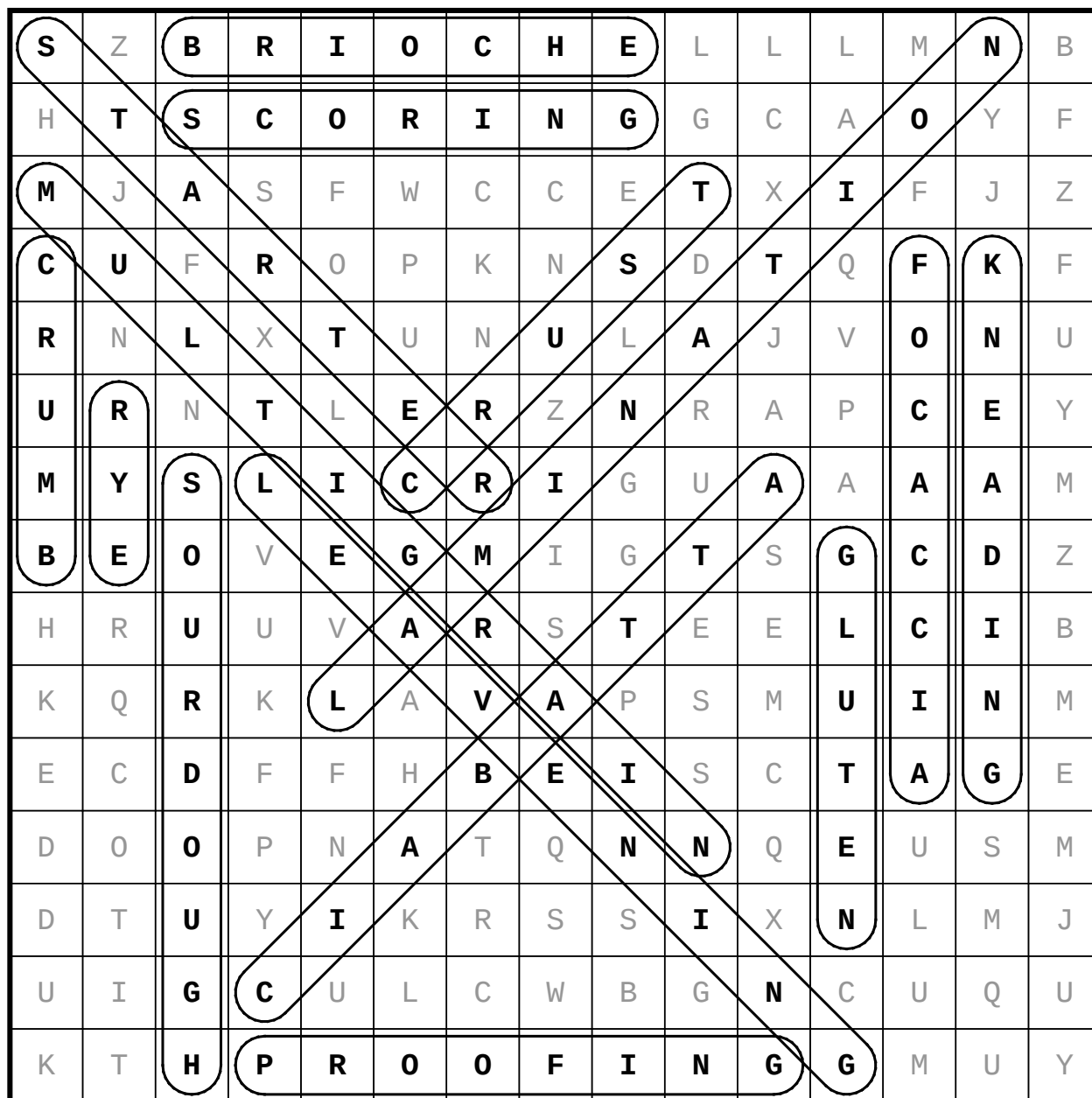
BRIOCHE
CIABATTA
CRUMB
CRUST

FOCACCIA
GLUTEN
KNEADING
LAMINATION

LEAVENING
MULTIGRAIN
PROOFING
RYE

SCORING
SOURDOUGH
STARTER

Baking & Bread — Answer Key



Did you know?

- Yeast is a living microorganism that produces the gas bubbles responsible for bread rising.
- Sourdough bread relies on a natural, wild yeast culture rather than commercially produced yeast.
- Gluten, a protein found in wheat flour, gives bread dough its stretchy, elastic texture.
- Baking soda and baking powder both help baked goods rise, but they react differently and aren't always interchangeable.

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